

**THE
SENECA**

DINNER MENU

FOOD

Cauliflower and Sweet Onion Soup:
Roasted Floret, Garlic Croutons, Herbs \$8

Wings:
House Hot sauce, Dairy Free Ranch 6/\$8

Deviled Eggs:
House Cured Steelhead, Pickles \$6

Roasted Brussel Sprouts:
Apple Cider Vinaigrette \$7

Skewars with Chermoula, Lemon:
Sirloin \$8
Radishes \$6

Delicata and Kale Grain Bowl:
Farro, Pomegranate vinaigrette \$11
Add Chicken \$5 / Steak \$6

Burger:
Pickle, American Cheese, Special Sauce \$8
Add Fries \$3 / Double \$12

Chicken Club Sandwich:
Organic Chicken, Lettuce, Tomato, Bacon,
Herb Garlic Sauce, Pullman Bread \$11
Add Fries \$3

Salad:
Little Gem, Chioggia Beets, Cucumber,
Barley, Tahini Maple Vinaigrette \$11
Add Chicken \$5 / Steak \$6

Hake Fish and Chips:
House-made Tartar Sauce, Rosemary Fries \$17

Steak a la Plancha:
Smashed Potatoes, Chimichurri \$19

SIDES

Fries \$5

Dressed \$6
Arugula

Roasted \$7
Vegs

SWEETS \$7

Ice Cream Sandwich

Affogato

COCKTAILS \$12

Old Pal:
Rye, Campari, Dry Vermouth

Moscow Mule:
VDKA 6100 Vodka, Ginger, Lime

Mezcal Paloma:
Banmez Joven Mezcal, Grapefruit Jarritos

Spicy Margarita:
JAJA Blanco, House-Made Hot Sauce, Cilantro

Penicillin:
Johnny Walker Black Scotch, Ginger,
Lemon

Seneca Fall Old Fashion:
Mount Gay Rum, cider, ginger

Hot Toddy:
Secret recipe

HAPPY HOUR AND SPECIALS

Every day from 1pm to 7pm we offer
a rotating \$5 beer + shot special

NIGHT CAPS

Espresso:
\$3

Amaro:
\$9



SENECA SURVIVAL SAUCE BOTTLE: \$10